



MAACCE 2026 Conference Meals

Monday, June 15 Pre-Conference			
MEAL	MEAL NAME	DETAILS	COST /Person
Pre-Conference			
<ul style="list-style-type: none"> Lunch, 12:00pm 	Box Lunch "HEARTY & HEALTHY"	Ham & Swiss Turkey & cheddar Roast beef & provolone } An Assortment *Garden veg. sandwiches – <i>(*Only if requested prior)</i> W/Individual bags of kettle chips, appropriate condiments, whole fresh fruit, individually packaged cookies, chilled assorted soft drinks & bottled water.	\$22
Tuesday, June 16			
Afternoon Snack 12:45pm	LICENSE TO CHILL	Variety of Ice Cream Bars: Crunch Bars Fudge Bars Strawberry Shortcake Bars Creamsicle Bars	\$14
Evening Snack 5:30pm	TATER TOT BAR	Tots with all the Trimmings! Chili Cheddar Cheese Sauce Bacon Bits Sour Cream Diced Green Onions	\$25
<i>Dinner and Evening On Your Own</i>			
Wednesday, June 17			
Breakfast 8:00-9:15am	BACK TO THE ISLAND	Avocado Scramble: Egg Avocado Cheddar Cheese Pico de Gallo Cilantro Beach Bennys: Poached Egg Applewood Smoked Bacon Sliced Tomato Chive Hollandaise Bacon Link Sausage Island Style Potatoes: Roasted Onions Peppers Includes orange, grapefruit, tomato & apple juices Breakfast pastries served with plain & low-fat cream cheese, butter, fruit preserves & honey, seasonal sliced fresh fruits	\$28

Awards Lunch 12:00pm	'BAMA BREEZE	Country Salad: Seasoned Greens Grape Tomatoes Cucumbers Red Onions Seasoned Croutons Buttermilk Ranch & Red Wine Vinaigrette Tortellini Pasta Salad: Cheese Tortellini Diced Red Peppers Tomatoes Parmesan Cheese Tangy Italian Vinaigrette Southern Country Fried Chicken Grilled Marinated Flank Steak with Citrus Chipotle BBQ Sauce Corn on the Cob Balsamic Roasted Brussel Sprouts: Bacon Onions Southern Style Mac & Cheese: Cavatappi Noodles Sharp Cheddar Cheese Sauce Cornbread Muffins Hawaiian Rolls Chef's Selection of Desserts	\$32
<i>Dinner and Evening On Your Own</i>			
Thursday, June 18			
Breakfast 7:45-9:00am	A MILE HIGH IN DENVER	Denver Scramble: Egg Prosciutto Onions Peppers Biscuits & Sausage Gravy Bacon Link Sausage Roasted Potatoes Includes orange, grapefruit, tomato & apple juices Breakfast pastries served with plain & low-fat cream cheese, butter, fruit preserves & honey, seasonal sliced fresh fruits,	\$26
Late Morning Snack 11:30am	BAJA STREET TACO STATION	Marinated & Grilled Carne Asada Served With: Corn Tortillas Onions Fresh Limes Cilantro Salsa Verde Fresh Made Guacamole Pico de Gallo	\$25